

SNOW CRAB

Chionoecetes opilio (Russian Origin)







Warehouse Specifications:

Master Case Configurations: 5kg, 10kg, 30# (13.61 kg)

Pallet Configuration: various

Nutritional Value:

Per 100gram serving size

Calories (kcal) 90 Total Fat 1.18g Saturated 0.143g Monounsaturated 0.256g Polyunsaturated 0.422g Cholesterol 55mg Sodium 539mg **Total Carb** 0.0g **Dietary Fiber** 0.0g Sugars 0.0a Protein 18.50g Vitamin A 150iu Vitamin C 7.0mg Calcium 26mg Iron 2.50mg

General Information:

Snow crab is a very popular shellfish from coast to coast due to its beautiful orange-red shell when cooked and sweet, tender meat. Russian snow crab is pot caught in the Barents Sea, Sea of Okhotsk and Sea of Japan. It is processed at sea - boiled and air blast frozen. It is packed in multiple configurations to cater to a wide range of markets.

Latin Name:

Chionoecetes opilio

Fishing Season:

Barents Sea - Spring/Summer Sea of Japan, Sea of Okhotsk -Fall/Winter

Average size and Weight:

Clusters: 4+, 5/8, 8+, 10+, 12+, 14+, 16+ (ounces per cluster).

Product Available / Frozen

Clusters boiled and air blast frozen. Processed at sea.

Sensory Characteristics:

Snow crab meat is very tender and sweet. Claw and leg meat is white with hints of orange and red. The body meat is bright white and very flavorful.

COOL: wild caught, Russia

Ingredients:

Snow Crab, Salt, Water

Quality Control: HACCP



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